

Paul Jaboulet Aîné

France - Vallée du Rhône - Tain l'Hermitage





Ownership/Founders Caroline Frey / Antoine Jaboulet Start of Activity 1834 Vitiviniculture Organic / Biodynamic Hectares 94 Bottles produced 500.000

COUNDRIEU LES CASSINES

100% Viognier

Production area: banks of the Rhone

Terrain: granitico alluvionale

Harvest: manual

Vinification: one part in barrels, one part in stainless steel

tanks, a final part in concrete egg crates

Refinement: on fine lees for 8 months in the same containers

Color: pale blond with green highlights

Fragrance: subtle, grilled, roasted and white flower (acacia)

notes

Flavor: lively attack, finish characterised by notes of toast and

white flowers

